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HYBRIDKEGERATOR, INC.

PATENT NO. 7,735,334 B2

World's First Battery-Operated Kegerator



PLEASE READ BEFORE USE

Before getting started please read this user manual and at all times
follow the important safety instructions.

Installation, Use & Maintenance Guide

Freedom™ Kegerator

YOU NOW HAVE THE FREEDOM TO ROAM!

Congratulations on the purchase of your new Freedom™ Kegerator, the World's First Battery-Operated Kegerator.

The Freedom™ Kegerator is designed to operate on either AC Power (115V) or DC Power (Battery) and maintain recommended keg storage temperatures of 35°- 40° F. On battery power the Freedom™ Kegerator can maintain this temperature for up to 24 hours at 70° F*.

Convenient and flexible; you can now dispense draft beer indoors or outside and do so CORDLESS.

Enjoy the "Freedom to Roam" anytime or anywhere.

Cheers!

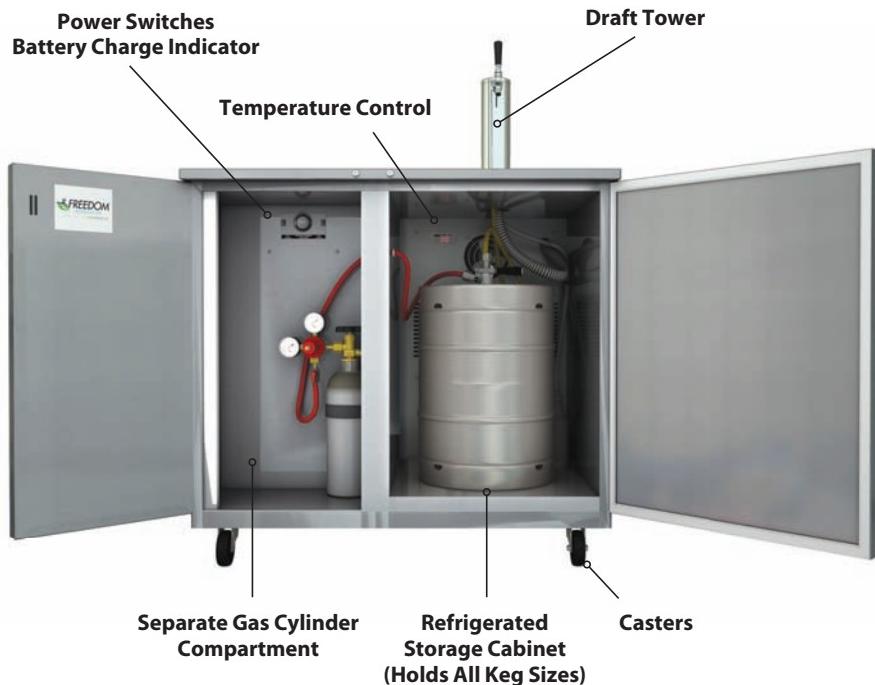


*Please see battery operating instructions

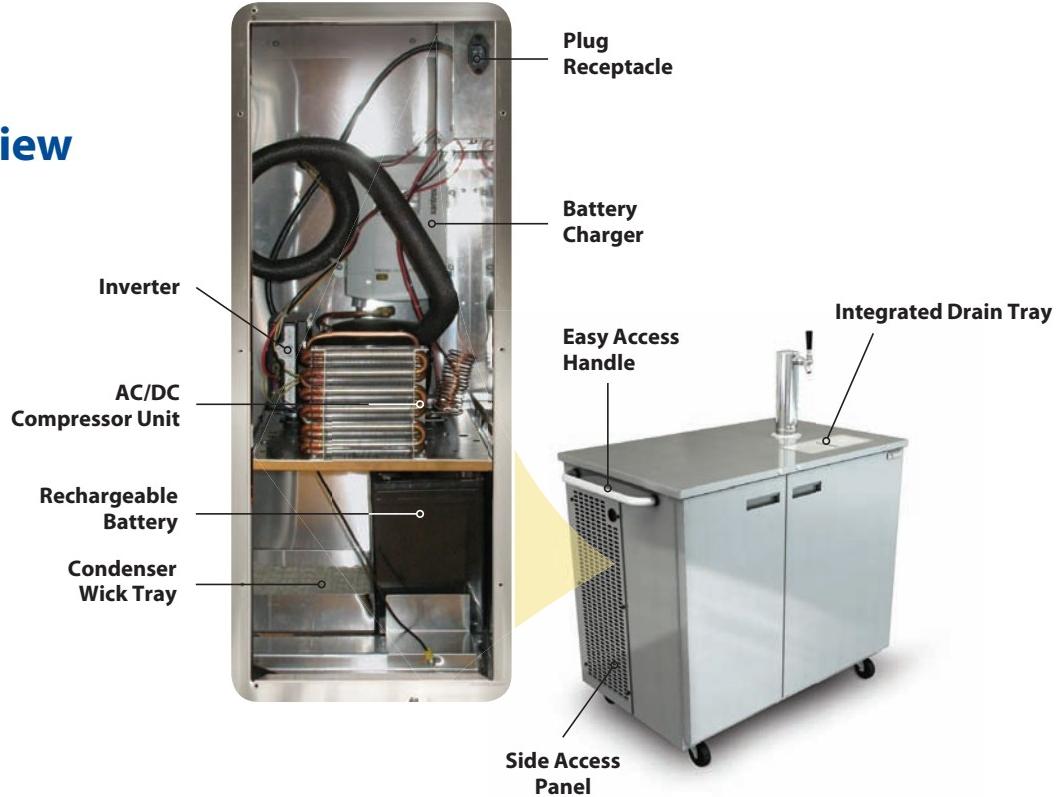
Freedom™ Kegerator Reference Guide

Inside View

NOTE:
Tapping Kit Shown
(Not Provided)



Side Panel View



1. Inspection

Uncrating

1. The Freedom™ Kegerator is attached to the skid by two "L" brackets; remove the 2 screws from the undercarriage, or the skid.
2. Remove all packaging materials and lift the unit off the skid. Be careful when lifting!
3. If the unit has been laid down, turn upright for 24 hours before plugging into the power source.
4. Open the side access panel and visually inspect equipment. Check all connections and make sure the battery is secure.

Check for damage. If damage is found, notify the carrier immediately both verbally as well as in written form. Request an inspection by the shipping company of the damaged equipment. Retain all crating material until inspection has been made. Finally, contact Micro Matic.



2. Set Up

Installing Draft Tower

1

Place rubber washer over draft tower mounting holes in cabinet top.

2

Place beer line connector down through hole.

3

Secure draft tower with four bolts provided.

4

Insert blower hose.

2. Set Up

Install Keg Tapping Kit:

IMPORTANT: Before connecting the gas regulator to the gas cylinder you will need to get the gas cylinder filled as it ships empty.

1

Connect the gas regulator to the gas cylinder (some gas regulators have integrated o-ring seals on the tank connector; if they do a fiber washer is not necessary.)

2

Securely tighten the gas regulator tank nut onto the gas cylinder.

3

Attach red gas pressure hose to the gas regulator outlet nipple; secure with clamp.

4

Feed gas pressure hose through the opening in the side compartment.

5

First, slide hose clamp onto gas pressure hose. Slide hose on to barbed fitting on coupler. Squeeze clamp to secure.

6

Connect the beer hose hex nut to the keg coupler. Make sure a neoprene (black) washer is installed before screwing on the nut.

3. Operating Instructions

Setting the Gas Regulator:

The Freedom™ Kegerator is designed to operate at 14 PSI; at a keg storage temperature of 38° F.

NOTE: Gas pressure settings and length of beer line may vary depending upon; the beer brand, changes to storage temperatures, and altitude.

1

Once the cylinder valve is open; the high pressure gauge should read approximately 750 PSI.

- Check for leaks; close the cylinder valve clockwise until it stops. Gauge reading should remain at 750 PSI.
- If the pressure drops; check all connections.
- Place shut-off valve in the "off position".

2

Setting the keg pressure:

- Set the gas pressure gauge to 14 PSI. This will accommodate most beers with the exception of stouts.
- Tighten the lock nut on the pressure adjusting screw to prevent tampering.
- Open the shut-off valve by turning the lever down into the "on position".

Tapping Instructions (Keg Coupler)

1

Place the keg coupler into the keg valve and rotate clockwise approximately one-quarter (1/4) turn until it fits snug (DO NOT OVER-TIGHTEN).

2

Start the flow of beer by pulling the keg coupler handle out and pushing down (make sure faucet is closed) into the locked position. The beer flow will start immediately.

4. Tips & Tricks

Keg Storage & Temperature

- The recommended temperature to store and dispense draft beer is 38° F.
- Before purchasing a keg of beer, give your keg refrigerator time to cool down to 38° F.
- The secret to trouble free keg beer dispensing is to keep the door closed (lock the door) once the keg is tapped.
- Constantly opening and closing the door will warm the beer and cause foaming problems.
- Checking temperature; place a thermometer in a glass of water inside the kegerator, or pour beer from the keg.
- If possible, try and store the keg in the kegerator for at least 12 hours before tapping.

IMPORTANT NOTE:

- When a keg of beer is purchased, place in the kegerator as soon as possible.
- No provision is made for rapid cooling: if a keg becomes too warm it may take up to 24 hours to cool down.
- During transportation, wrap the keg in a blanket or other insulation to keep it cold.

Pressure

- The balance between temperature and pressure is critically important; the Freedom™ Kegerator is designed to operate at 14 PSI at 38° F.
- Too little pressure causes flat beer (gas escapes); too much pressure increases (overtime) the amount of gas in the beer which cause foaming problems.

How to Pour

Ready to pour: Start with a beer clean glass that has been wetted in cold water.



Place the glass at a 45° angle, one inch below the faucet. Do not let the glass touch the faucet. Open the faucet all the way.



After the glass has reached half full, gradually bring the glass to an upright position.



Let the remaining beer run straight down the middle. This insures proper release of CO₂ by producing a 3/4" to a 1" foam head.



Close the faucet completely and quickly.

5. Location

- Be sure the location chosen has a floor strong enough to support the total weight of the unit and contents.
- **IMPORTANT:** For the most efficient operation, be sure to provide good air circulation inside and outside of the unit.
- Avoid hot corners and locations near stoves and ovens.
- It is recommended the unit be installed no closer than 2" from any wall.
- The place for the kegerator must be open and free of dust and debris.
- Keep the Kegerator out of direct sunlight (inside and outside)

6. Data Plate

The data plate is located inside the unit, near the top front left corner. Under no circumstances should the data plate be removed from the unit. The data plate is essential to identify the particular features of the unit and is of great benefit to installers, operators and maintenance personnel. It is recommended that, in the event the data plate is removed, you copy down the essential information in this manual for reference purposes.

7. Electrical Connections

Refer to the amperage data in this manual or on data plate and your local code or the National Electrical Code to be sure unit is connected to the proper power source. Verify correct incoming voltage according to the Data Plate information.

A protected circuit of the correct voltage and amperage must be run for connection of the supply cord. Unit must be grounded and connected in accordance with NEC Article 422 Appliances.



DANGER: Power must be turned off and disconnected from the power source whenever performing maintenance, repair or cleaning the condensing unit. If unit is still running when power is off, disconnect power at the circuit breaker before unplugging the unit.

WARNING: Unit and compressor warranties are void if failure is due to improper electrical installation.

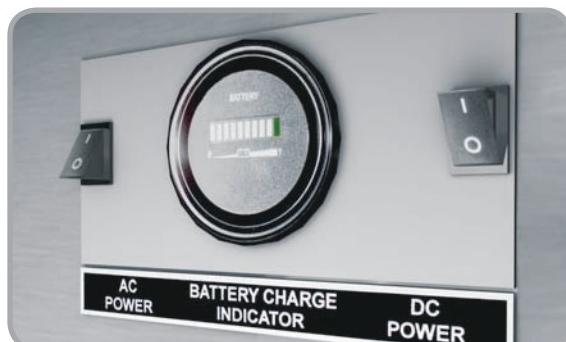
8. Operation

The Freedom™ Kegerator operates on AC (115 volt) and DC (12 volt) power.

- Maximum operating time on DC (battery) power: up to 24 hours @ 70° F
- Time to recharge battery: less than 8 hours

The AC and DC power switches are located on the back wall of the left side storage compartment.

Operation	DC (Battery) Switch Position	AC (Wall Outlet) Switch Position
Charge Battery Only	Off	On
Refrigeration & Charge Battery	On	On



AC Switch On. Charge Battery Only.



Both switches on. Refrigeration and charge battery.

NOTE: As a best practice, please make sure the battery is fully charged prior to use.

Battery Operation

- Kegerator can remain plugged into AC power indefinitely without overcharging the battery.
- If you leave the DC switch in the “on position” for more than 24 hours without turning on the AC switch; you will drain the battery and shorten battery life.
- Do not run the kegerator on DC only power until the battery is dead. It will drastically shorten the life of the battery. The compressor has a low voltage cutout that will turn the compressor off when the DC voltage drops below 10.4 volts. The evaporator fan motor will continue to operate and the electronic temperature control will still display, but the kegerator will start to warm up.

Battery Charge Indicator

As the battery discharges, successive LEDs light; only one at a time.

NOTE: LEDs can flash for up to 160 seconds after voltage fluctuations.



Battery Charge Indicator Located on the back wall of the left hand storage compartment.



Full Charge: **Green**



During Use: **Yellow**



Energy Reserve: **Flashing Yellow**
Compressor will turn off due to low voltage cutout. Plug kegerator into AC Power.



Battery is empty: **Red**

Replacing the Battery

- The battery is an AGM lead acid battery that is maintenance free. It is sealed and water never needs to be added. As with all batteries, the kegerator battery will eventually need to be replaced.
- Access to the battery, charger, and condensing unit is located behind the perforated cover equipment panel on the side of the unit.
- Always disconnect AC power before servicing battery.
- Remove the grounding screw holding the battery bracket in place.
- Slide the battery towards you and lift it out of the kegerator. Use caution, it is heavy.
- Slide back the rubber boots covering the terminals and remove the connectors from the negative and positive terminals.
- Replace the battery and re-attach the connectors to the positive and negative terminals - in that order!
- Fully charge the new battery on AC power before using the kegerator on DC power.



Grounding Screw

Battery Charger

- The battery charger is mounted on the back wall and wired into a 115 volt receptacle on the side of the switch box.
- The display panel indicates the charging output of the charger, charger status, battery type (AGM), battery temperature (warm), and faults. Any issues with the charger can be determined by looking at the display panel.

Condenser Coil

A clogged/dirty condenser will reduce the performance of the cooling system and the battery.

Cleaning Instructions:

DANGER: Power must be turned off and disconnected from the power source whenever performing maintenance, repair, or cleaning the condensing unit.

- Disconnect unit from power supply.
- Remove side equipment panel cover and carefully remove any dust or debris on or around the condensing unit. Use a vacuum or compressed air to clear dust/dirt and debris from the condenser coil.
- **THE CONDENSER MUST BE CLEANED AT REGULAR INTERVALS (30-60 DAYS). FAILURE TO DO SO CAN CAUSE COMPRESSOR MALFUNCTION AND WILL VOID WARRANTY.**
- If you keep the condenser clean you will minimize your service expense and lower your electrical costs. Failure to maintain a clean condenser coil will cause high temperatures and excessive run times. Continuous operation with dirty or clogged condenser coils can result in compressor failures.

Note: Both the battery charger and condensing unit have thermal cut-outs which will shut down if the ambient temperature is too high. Do not block airflow to the perforated equipment panel and do not operate the kegerator in environments above 100 degrees.

Defrosting

The Freedom™ Kegerator does not require defrosting if the door is only opened for a minimum time. Defrosting should be done when the keg is changed. To do this simply unplug the unit and leave the door open for 15 minutes.

Do not use a pick, knife, etc., to pry ice from evaporator as this could puncture evaporator or damage the finish.

9. Maintenance

Cleaning the Cabinet

- Proper cleaning of stainless steel requires a soft cloth, never use steel pads, wire brushes or scrapers.
- Cleaning solutions need to be alkaline or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are also commonly found in hard water, salts, household and industrial cleaners.
- Routine cleaning of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad.
- There are stainless steel cleaners available to restore and preserve the finish of the protective layer.
- Never use an acid based cleaning solution. Many food products have an acidic content which can deteriorate the finish - these items include peppers, tomatoes and other vegetables.
- Be sure to clean ALL food products from any stainless steel surface.
- The interior of the cabinet should be cleaned only with lukewarm water, taking care not to scratch the galvanized metal surface. Mild detergents are recommended.

Door Gasket Maintenance

- Door Gaskets require regular cleaning with the use of warm soapy water.
- Avoid full strength cleaning products on the gasket as this can cause it to become brittle and prevent a proper seal.
- Never use sharp tools or knives to scrape or clean the gasket which could possibly tear the gasket and rip the bellows.
- Door Gaskets can easily be replaced and do not require the use of tools or authorized service persons.

10. Troubleshooting

Refrigeration

Sometimes, working failures are due to simple causes which can be solved by the user. Before asking for help from a qualified technician, you should perform some basic checks.

1. Refrigeration is not cooling?

- a. Check - the unit is still connected to power supply and/or has a full battery charge.

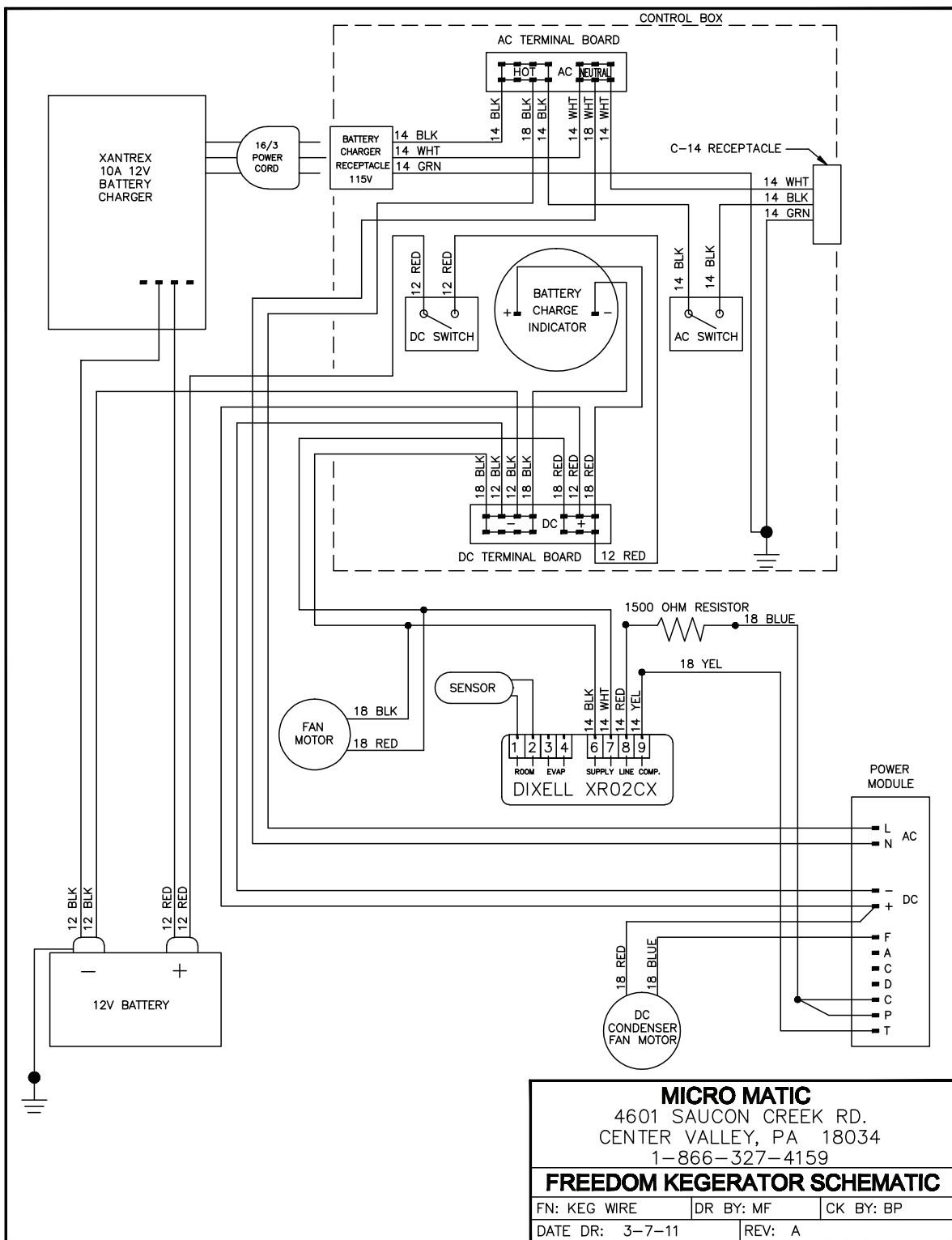
2. After 24 hours, refrigerated cabinet doesn't reach temperature?

- a. Check - thermostat in OFF position.
- b. Check - thermostat at correct temperature.
- c. Check - unit on "defrost cycle".
- d. Check - door gasket is clean and in good condition; door is sealed.
- e. Check - fan is operating.

Common Draft Problems

Condition	Temperature	Pressure	Equipment	Improper Pour	Glassware
 Wild Beer Beer, when drawn, is all foam, or too much foam and not enough liquid beer	Too warm	Too high	Needs cleaning	Check Pour	Ice inside of glass
 Flat Beer Foamy head disappears quickly; beer lacks brewery fresh flavor	Too cold	Too low	Needs cleaning		Detergent film inside of glass
 Cloudy Beer Beer in glass appears hazy, not clear	Too cold	Contaminated CO ₂ gas	Needs cleaning		Needs cleaning
 False Head Large soap-like bubbles, head dissolves very quickly	Too warm	Too low		Check Pour	Household detergent and dust

11. Wiring Diagram



12. Replacement Parts

Part No.	Description
8A24M	Deep Cycle -12 Volt (Sealed) Battery
PO2159	Power Cord-Detachable
D4743T	Draft Tower
DP-220D-GO	Drain Grill
CMT13BBN-4	Casters (4)
CLFV625-45	Plastic Drain Tubing (45")
10542	Door Gasket
35532	Overflow Beer Container
V28C	Spring to Hold CO2 Bottle
113A	Hooks to Hold Gas Bottle Spring (2)



**Get Your
Draft Installation Kits
& Replacement Parts**
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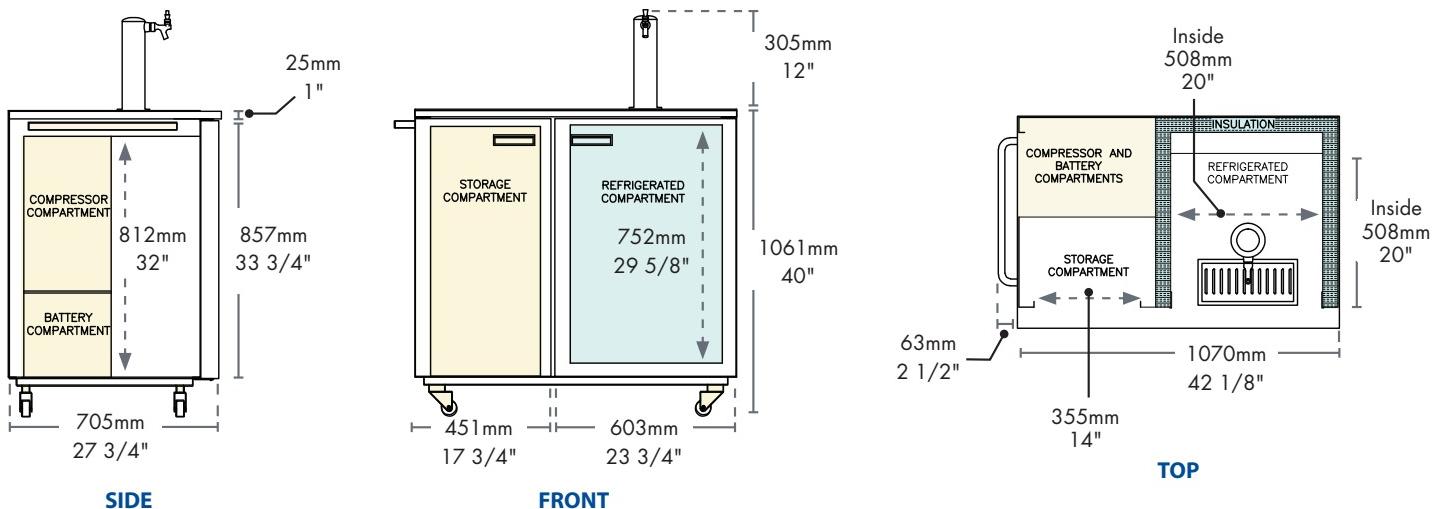

MICRO MATIC

13. Specifications

Capacity of 1/2 Kegs	1	Running Amps	8 amps DC 2.8 amps AC with battery charger on 1.4 amps AC with battery charger off
Cubic Feet (liters)	6.9	Battery	Deep Cycle -12 Volt (Sealed)
Number of Draft Towers	1	Voltage	12 Volt DC/120 Volts AC
Number of Faucets	1	Plug Type	NEMA-5-15R w/C-13 connector
Beer Tower Approval	NSF 7.0 and NSF 18	Cord Length	8'
AC/DC Compressor	BD50	Approval	ETL Listed - PENDING
Refrigerant	R-134A		
Charge oz (Grs)	6		
Exterior	18 gauge stainless steel		
Interior	22 gauge galvanized		
Ventilation	Side ventilated		
Plumbing	Automatic condensate evaporator, no drain connection required		
Insulation	Ecomate® Foamed-in-place high density CFC-free polyurethane; 3" top with 2" doors		
Castors	4 (installed)		



14. Dimensions



15. Warranty

The Freedom™ Kegerator carries a full warranty against defects in material and workmanship for a period of twelve (12) months from date of sale. Defective parts, subject to Micro Matic inspection, will be replaced or repaired for ninety (90) days on a no charge basis. The compressor has a standard four (4) year warranty. All loss of sales must be borne by the purchaser.

Warranty Claims Procedure:

Purchaser shall notify Micro Matic of any defect discovered in the Product during the Warranty Period, and obtain a return authorization number. Purchaser must ship the Product per Micro Matic's instruction. After receipt of the Product, Micro Matic shall, at its option, repair (or authorize the repair of), or replace or refund the purchase price for the Products found by Micro Matic to be defective. Micro Matic's determination of defects is final. Failure by Purchaser to give notice of claims of breach of warranty within the Warranty Period shall be deemed an absolute and unconditional waiver of Purchaser's claim for such defects. Products repaired or replaced during the Warranty Period shall be covered by the foregoing warranties for the remainder of the original Warranty Period or ninety (90) days from the date of delivery of the repaired or replaced Products, whichever is longer.

ALL REPAIRS MUST BE FIRST AUTHORIZED BY MICRO MATIC PER THE ABOVE PROCEDURE. UNAUTHORIZED REPAIRS WILL NOT BE REIMBURSED BY MICRO MATIC UNDER ANY CIRCUMSTANCES.

Micro Matic is not responsible for parts damaged from factors including, but not limited to any part that has been subject to misuse, neglect, alteration, accident, unauthorized service, abuse, or to any damage caused by transportation. This warranty does not cover items subject to normal wear and tear (gaskets, seals, o-rings, etc.).

Purchaser Responsibility:

Except as expressly provided in this Agreement, Purchaser assumes all other responsibility for any loss, damage, or injury to persons or property arising out of, connected with, or resulting from the use of Products, either alone or in combination with other products or components. In no event will Micro Matic be responsible for incidental, consequential or punitive damages of any kind, including without limitation, claims for loss of beer, loss of gas or loss of sales.

Other Warranties Disclaimed:

These are the sole and exclusive warranties and conditions given by Micro Matic with respect to the products and services and are in lieu of and exclude all other warranties or conditions, express or implied, arising by operation of law or otherwise, including without limitation, warranties of merchantability, fitness for a particular purpose and non-infringement, whether or not the purpose or use has been

disclosed to Micro Matic in specifications, drawings or otherwise, and whether or not Micro Matic's products are specifically designed and/or manufactured by Micro Matic for purchaser's use or purpose.

Limitation of Remedy:

Purchaser's sole and exclusive remedy for breach of any warranty or condition under this Article IV shall be limited to the repair, correction or replacement, or refund of the purchase price paid in respect of the defective Products, unless the claim falls under the provisions of Section 6.2, in which case Purchaser may also claim damages in accordance with the terms of Section 6.2.



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